

Amiga



Amore

MEXITALIAN @Melody

08/16/22

SPECIALTY DISHES

SEABASS AGUACHILE \$23

Wild Caught Seabass, Jicama, Stone Fruits, Scallions served w/ Pasta Tostada

ELOTE AGNOLOTTI \$25

Our "street Corn" filled pasta, Limes, homemade Tajin, Cotija

GUAJILLO PAPPARDELLE \$42

Homemade Pasta, Yuzu poached Maine Lobster, Cherry Tomatoes, Requeson, Epazote Oil

CHILE COLORADO CAVATELLI \$30

Chile de Arbol, braised Beef Shank in Guajillo spices, Queso Fresco, Crema, dehydrated Limes

SMALL PLATES

SQUASH FLOWER \$22

Stuffed w/Ricotta, Oaxaca and Mozzarella,

Dark Cherry Mole, Epazote Pesto

GNOCCO FRITTO \$18

Stracchino, Carnitas bits, Pine Nut Salsa Macha

CHICKEN TINGA ARANCINI \$15

Calabrian Tomato Sauce, Cilantro powder

DESSERT

MEXICAN CHOCOLATE PIE \$13

Cayenne and Cinnamon Chocolate Mousse,

Coconut Cream , Italian Cookies Crust

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#MEXITALIAN